

Gulf Cooperation Council

👉 EDICT OF GOVERNMENT 👈

In order to promote public education and public safety, equal justice for all, a better informed citizenry, the rule of law, world trade and world peace, this legal document is hereby made available on a noncommercial basis, as it is the right of all humans to know and speak the laws that govern them.

GSO 1924 (2008) (English): Dried Meat (Draft Standard)



BLANK PAGE



هيئة التقييس لدول مجلس التعاون لدول الخليج العربية STANDARDIZATION ORGANIZATION FOR G.C.C (GSO)

مشروع: نهائي

GSO5/FDS..... /2008

اللحوم المجففة DRIED MEAT

إعداد

اللجنة الفنية الخليجية لقطاع مواصفات المنتجات الغذائية والزراعية

هذه الوثيقة مشروع لمواصفة قياسية خليجية تم توزيعها لإبداء الرأي والملاحظات بشأنها، لذلك فإنها عرضة للتغيير والتبديل، ولا يجوز الرجوع إليها كمواصفة قياسية خليجية إلا بعد اعتمادها من مجلس إدارة الهيئة الخليجية.

Foreword

Standardization Organization for GCC (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulation through specialized technical committees (TCs).

GSO through the technical program of committee TC No 5 " The Gulf Technical Committee for Food and Agricultural Standards Products" has prepared this Standard . The Draft Standard has been prepared by
(KINGDOM OF SAUDI ARABIA)

The draft Standard has been prepared based on relevant ADMO, International and National foreign Standards and references.

This standard has been approved as Gulf (Standard / Technical Regulation) by GSO Board of Directors in its meeting No..../....held on / / H
, / / G

DRIED MEAT

Date of GSO Board of Directors' Approval :
Issuing Status :

DRIED MEAT

1. SCOPE AND FIELD OF APPLICATION

This standard is concerned with dried meat prepared from meat of sheep, cattle or buffalo or camels free from bones, cartilages and tendons and Packed in suitable container.

2. COMPLEMENTS REFERENCES

- 2.1 GSO 9/1995 "Labeling of Prepackaged Foods"
- 2.2 GSO 592/1995 "Methods of sampling for meat and meat products" .
- 2.3 GSO 655/1996 "Methods for Microbiological examination of Meat, Fish, Shellfish and their products".
- 2.4 GSO 997/1998 chilled and frozen of beef, buffalo mutton and goat meat "
- 2.5 GSO 20/1984 "Methods for the Determination of Contaminating Metallic Elements in Foodstuffs".
- 2.6 GSO to be approved by the Organization concerning "Salt for Foodstuffs".
- 2.7 GSO 21/1984 "Hygienic Regulations for food plants and their Personnel".
- 2.8 GSO 22 / 1984 "Methods of testing colouring matter used in Foodstuffs".
- 2.9 GSO to be approved by the Organization concerning "Vinegar".
- 2.10 GSO 88/1987 "Meat and Meat products-Determination of chloride content".
- 2.11 GSO 91/1987 "Meat products-Determination of moisture content".
- 2.12 GSO ISO 2918:1988 "Meat and meat products- detection of nitrite content".
- 2.13 GSO 993/1998 "Regulations for animal slaughtering according Islamic law".
- 2.14 GSO 383/1994 "Maximum residue limits of pesticides in agricultural products and Foodstuffs – Part II".
- 2.15 GSO 707/1997 "Flavoring permissible for using in food products".
- 2.16 GSO 834/1997 Fresh and chilled meat of camels.
- 2.17 **GSO 839/1997** "Food-Packages – Part 1: General Requirements".
- 2.18 GSO to be approved by the Organization concerning "Food Packages – Part 2: Plastic Packages- General Requirements".
- 2.19 GSO 1016/1998 " Microbiological limits for foods – Part 1".
- 2.20 GSO 988/1998 "Limits of Radioactivity levels permitted in Foodstuffs – part 1".
- 2.21 GSO 998/1998 "Methods for limits detection of radioactivity levels permitted in foodstuffs".

GSO to be approved by the Organization concerning:

- 2.22 Detection of pork meat.
- 2.23 “Maximum Residual Limits” of pesticides residues permitted in foodstuffs.
- 2.24 “Meat and meat products- detection methods for hormones antibiotics residues”.
- 2.25 “Detection methods for preservatives permitted for addition in foodstuffs”.

3. DEFINITION

- 3.1 **Dried meat:** Strips produced from drying of beef, meat of buffalo and camel free from bones, cartilage's and tendons as well as free from fat as far as possible and packed in suitable container.

4. REQUIRMENTS

The following requirements shall be met in dried meat:

- 4.1 The meat prepared for processing the product must be obtained from animals slaughtered according **GSO** (2.4, 2.13 & 2.16).
- 4.2 The meat used for drying processing shall be in compliance with **GSO** of their concern.
- 4.3 The product shall be prepared according to the hygienic regulations as mentioned in **GSO** item (2.7).
- 4.4 The meat used for this processing shall be from one type and its flavor must be characteristic of that type .
- 4.5 The products shall be free from foreign bodies, dirt, sign of spoilage and unacceptable odors.
- 4.6 The products shall be free from artificial colors.
- 4.7 The salt used in salting process must in compliance with **GSO** mentioned in item (2.6).
- 4.8 Salt percentage in the final product shall not exceed 3 % on wet basis.
- 4.9 Moisture content in the final product shall not exceed than 35% on wet basis.
- 4.10 Vinegar used in drying process shall be in accordance with **GSO** Stated in item (2,9).
- 4.11 The contaminating metallic elements in the dried meat should not exceed (PPM on the basis of wet weight) :
 - Mercury 0.05
 - Arsenic 0.5
 - Lead 0.5
 - Cadmium 0.5
 - Zinc 40.0

- 4.12 The microbiological criteria shall not exceed the limits stated in **GSO** mentioned in item (2.19).
- 4.13 The limits of radioactivity levels shall not exceed the maximum limits stated in **GSO** mentioned in item (2.20).
- 4.14 Pesticides residues in the products shall not be more than the maximum limit Permitted according to **GSO** stated in item (2.14).
- 4.15 The following materials can be added:
 - 4.15.1 Sodium or potassium nitrite or nitrate not exceed than 125 ppm on wet basis as nitrite.
 - 4.15.2 Ascorbic acid and its salts (sodium or potassium) ,isoascorbic acid and its salts calculated singly or totally and not exceed than 500 ppm on wet basis.
 - 4.15.3 Erythorbic acid or its sodium or potassium salts , Expressed as erythorbic acid and shall not exceed 500 ppm , singly or combinedly .
- 4.16 Flavoring materials:
 - 4.16.1 Spices and natural flavoring according to the good production.
 - 4.16.2 Natural smoking solutions according to the good production.
 - 4.16.3 Natural flavoring materials according to the permissible limits in **GSO** mentioned in item (2.15).
- 4.17 Imported Dried meat:

In addition to items 4.1 & 4.16 the following requirements shall be met:

 - 4.17.1 It is forbidden to import dried meat from any country where there are epidemic diseases as defined in the quarantine rules of the GULF Arabia except after obtaining in advance permission from the concerned authorities.
 - 4.17.2 The imported lot must be accompanied with certificate approved and ratified by the GULF Consulate or any delegated body indicating that the meat used in processing of dried meat was from animals slaughtered according to Islamic rules, as well as date of slaughtering, kind of animal and the product has been found free from infectious diseases and fit for human consumption.
 - 4.17.3 The imported lot shall be accompanied with a certificate of the country of origin indicating that the country the country from which the product was imported approved and ratified by the GULF Consulate or its representative.

5. SAMPLING

Samples shall be taken according to GSO stated in item (2.2).

6. METHODS OF INSPECTION AND TESTES:

All required tests shall be carried out on the representative Samples taken according to item (5) of this standard to determined its compliance with this standard.

- 6.1 Microbiological examination shall be determine according to **GSO** mentioned in item (2.3) .

- 6.2 Contaminating metallic elements shall be determined according to **GSO** mentioned in item (2.5) .
- 6.3 Detection of coloring matter shall be carried out according To **GSO** stated in item (2.8) .
- 6.4 Sodium chloride content shall be determined according to **GSO** mentioned in item (2.10).
- 6.5 Detection of radioactivity limits shall be determined according to **GSO** mentioned in item (2.21).
- 6.6 Detection of Pesticide residues shall be determined according **GSO** stated in item (2.23).
- 6.7 Detection of hormones and antibiotics residues shall be carried out according to **GSO** stated in item (2.24) .
- 6.8 Detection of preservatives shall be carried out according **GSO** Stated in item (2.25).
- 6.9 Detection of pork meat must be determined according to **GSO** stated in item (2.22).
- 6.10 Detection of nitrite must be determined according to **GSO** stated in item (2.12).
- 6.11 Detection of moisture content must be determined according to **GSO** stated in item (2.11).

7. PACKING, TRANSPORTATION AND STORING

7.1 Packing

Without prejudice to the provision of **GSO** stated in item (2.17) and (2.18), the following shall be met during packing:

- 7.1.1 The packages used in the packing shall be clean, hygienic, vacuumed, impermeable to water and made from suitable material, which protect the product from contamination during storage, transportation and handling.

7.2 Transportation and Storage

The following shall be met during transportation and storing of dried meat

- 7.2.1 Transportation shall be carried out by suitable means which was not previously used in transporting of poisonous or harmful substance.
- 7.2.2 Transportation and storage shall be carried out by methods protect the product from mechanical damage and spoilage.

8. LABELLING

Without prejudice to the provision of **GSO** stated in item (2.1), the following information shall be declared on the label:

- 8.1 The name of the product “ dried meat”.

- 8.2 Type of meat used in the processing.
- 8.3 Expiration date must not exceed 12 months from time of manufacture.

REFERENCES

- Pearson, A.M. and Gillett, T.A.(1996):
Processed meat. Copyright by
Chapman & Hall. New york.
- Varnam, A.H. and Sutherland,J.P. (1995):
Meat and meat products. Copyright by
Chapman & Hall. New york.